

## *Graduation Lunch*

**Roasted tomato and basil soup**

*served with crusty roll*

**Terrine of smoked ham hough**

*with Arran chutney and oatcakes*

**Caprese salad**

*Heritage tomatoes, buffalo mozzarella, dressed and balsamic glaze*

**Crown of melon**

*with seasonal soft fruits*

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**Refreshing Granny Smith Prosecco sorbet**

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**Seared chicken supreme**

*with smoky bacon and wild mushrooms,  
seasonal vegetables and potatoes*

**Pan fried fillet of sea bass**

*with prawn and dill butter sauce*

**Roast rump of lamb**

*with rosemary, red wine and redcurrant sauce  
seasonal vegetables and potatoes*

**Risotto of pesto and sun blushed tomato**

*with rocket salad*

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**Rich dark chocolate tart**

*with poached vanilla strawberries*

**Pear Charlotte**

*with warm cinnamon and pear compote*

**Mixed berry posset**

*With homemade shortbread, fruit coulis and fresh mint*

**Selection of Scottish cheese**

*with seasonal chutney, celery and oatcakes*

**4 courses £23.95**

*Graduation Lunch – Children's Menu*

**Breast of chicken bites**

*with fries and beans*

**Margherita pizza**

*with tomato sauce and melted mozzarella*

**Macaroni cheese**

*with fries and salad*

**Hand-battered haddock fingers**

*served with fries and beans*

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**Ice-cream**

*choose from chocolate, vanilla or strawberry*

**Kids Menu - £6.95**